



Shang Palace

香宮外賣菜譜

Shang Palace Takeaway Menu

只需**30分鐘**前下單即可於酒店門口取貨
Order 30 minutes in advance and pick-up at hotel entrance

每日中午12時至下午3時及晚上6時至9時供應
12 noon to 3 pm; 6 pm to 9 pm Daily

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15% Savings
on All Items!
全單**85折**優惠

前菜 Appetisers

HK\$

- | | |
|---|-----|
| (1) 蔥油海螺片紅海蜇頭
Marinated sliced sea whelk and red jellyfish with spring onion oil | 198 |
| (2) 黃金皮蛋伴酸薑
Golden century eggs with pickled young ginger | 108 |
| (3) 避風塘脆白玉
Crispy diced tofu with garlic and chilli | 98 |
| (4) 花彫醉鴨舌
Marinated duck tongue with soy sauce | 118 |
| (5) 脆皮燒腩仔
Roasted crispy pork belly | 168 |

主菜 Main Courses

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| (6) 極品蜜汁叉燒皇 *
Barbecued pork loin glazed with honey sauce | 288 |
| (7) 玫瑰醬皇雞 (半隻)
Homemade soy sauce chicken (half bird) | 328 |
| (8) 掛爐黑鬚鵝
Roasted crispy goose | 268 |
| (9) 韭黃油泡東星斑球
Sautéed garoupa fillet with yellow chives | 688 |
| (10) 三蔥爆智利鱈魚球
Simmered Chilean sea bass with spring onions, red onions and shallots | 488 |
| (11) 炸釀蟹蓋 (每位) *
Deep-fried stuffed crab shell (per person) | 238 |
| (12) 百花釀蟹鉗 (每位)
Deep-fried crab claw coated with shrimp paste (per person) | 158 |

主菜 Main Courses		HK\$
(13) 玻璃大蝦球 Stir-fried crystal king prawns		588
(14) 羊肚菌玉簪帶子 Sautéed scallops with kale and morel mushrooms		488
(15) 尖椒蒜片爆日本和牛 * Sautéed Japanese wagyu beef with shishito peppers and garlic		888
(16) 黑椒京蔥安格斯牛柳條 Sautéed shredded Angus beef and leek with black pepper sauce		488
(17) 咕嚕肉 Sweet and sour pork		248
(18) 金不換三杯爆雞球 Stir-fried chicken fillets with vinegar, basil and Chinese rice wine sauce		288
(19) 脆皮軟骨鴿 (半隻) Roasted baby pigeon (each)		108
(20) 燕窩黃耳銀絲竹筍卷 Braised bamboo pith fungus rolls with bird's nest, yellow fungus and glass vermicelli		228
(21) 松茸白玉藏珍 Braised winter melon filled with imperial fungus and matsutake mushrooms		288
(22) 木耳百合炒萵筍絲 Sautéed shredded stem lettuce with black fungus and lily bulbs		208
飯、麵類 Rice and Noodles		
(23) 香宮炒飯 * Shang Palace signature fried rice		348
(24) 芥蘭遠安格斯牛肉條炒河 Stir-fried rice noodles with shredded Angus beef and Chinese kale		328
(25) 蟹肉瑤柱蛋白炒飯 * Fried rice with crab meat, conpay and egg white		248
(26) 瑤柱桂花炒新竹米粉 * Wok-fried rice vermicelli with conpoy and beaten egg		228
(27) 蝦籽菇瑤炆伊麵 Stewed e-fu noodles with conpoy, black mushrooms and shrimp roe		228

* 廚師招牌菜
Chef's signature dishes